

AMENDMENTS TO THE CLAIMS

This listing of claims provided below will replace all prior versions and listings of claims in the application.

Please amend the claims as follows:

1-31. (Canceled).

Please add the following new claims:

32. (New) Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is obtainable by treating an extract or a slurry of a tea, a vegetable, a fruit, or a flower with a fresh *Camellian sinensis* tea leaf powder, which is obtainable by collecting a fresh leaf and/or a stem of a tea plant *Camellian sinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same.

33. (New) Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is obtainable by treating an extract or a slurry of a tea, a vegetable, a fruit, or a flower with a fresh *Camellian sinensis* tea leaf powder, which is obtainable by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant *Camellian sinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same.

34. (New) Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is obtainable by treating an extract or a slurry of a tea, a vegetable, a fruit, or a flower with a fresh *Camellian sinensis* tea leaf powder, which is obtainable by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant *Camellian sinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and

subsequently milling the same, followed by washing the resulting powder with acetone or ethanol.

35. (New) Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is obtainable from an extract or a slurry of a tea, a vegetable, a fruit, or a flower, which is obtainable by treating a tea, a vegetable, a fruit, or a flower with a fresh *Camellian sinensis* tea leaf powder, which is obtainable by collecting a fresh leaf and/or a stem of a tea plant *Camellian sinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same.

36. (New) Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is obtainable from an extract or a slurry of a tea, a vegetable, a fruit, or a flower, which is obtainable by treating a tea, a vegetable, a fruit, or a flower with a fresh *Camellian sinensis* tea leaf powder, which is obtainable by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant *Camellian sinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same.

37. (New) Tea aroma, vegetable aroma, fruit aroma, or flower aroma, which is obtainable from an extract or a slurry of a tea, a vegetable, a fruit, or a flower, which is obtainable by treating a tea, a vegetable, a fruit, or a flower with a fresh *Camellian sinensis* tea leaf powder, which is obtainable by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant *Camellian sinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, followed by washing the resulting powder with acetone or ethanol.

38. (New) A tea extract, a vegetable extract, a fruit extract or a flower extract, which is obtainable by treating an extract or a slurry of a tea, a vegetable, a fruit, or a flower

with a fresh *Camellian sinensis* tea leaf powder, which is obtainable by collecting a fresh leaf and/or a stem of a tea plant *Camellian sinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same.

39. (New) A tea extract, a vegetable extract, a fruit extract or a flower extract, which is obtainable by treating an extract or a slurry of a tea, a vegetable, a fruit, or a flower with a fresh *Camellian sinensis* tea leaf powder, which is obtainable by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant *Camellian sinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same.

40. (New) A tea extract, a vegetable extract, a fruit extract or a flower extract, which is obtainable by treating an extract or a slurry of a tea, a vegetable, a fruit, or a flower with a fresh *Camellian sinensis* tea leaf powder, which is obtainable by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant *Camellian sinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, followed by washing the resulting powder with acetone or ethanol.

41. (New) A tea extract, a vegetable extract, a fruit extract or a flower extract, which is obtainable by treating a tea, a vegetable, a fruit, or a flower with a fresh *Camellian sinensis* tea leaf powder, which is obtainable by collecting a fresh leaf and/or a stem of a tea plant *Camellian sinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same.

42. (New) A tea extract, a vegetable extract, a fruit extract or a flower extract, which is obtainable by treating a tea, a vegetable, a fruit, or a flower with a fresh *Camellian*

sinesis tea leaf powder, which is obtainable by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant *Camellian sinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same.

43. (New) A tea extract, a vegetable extract, a fruit extract or a flower extract, which is obtainable by treating a tea, a vegetable, a fruit, or a flower with a fresh *Camellian sinensis* tea leaf powder, which is obtainable by collecting a fresh leaf and/or a stem of a first harvested tea and/or second harvested tea of a tea plant *Camellian sinensis*, physically damaging the fresh tea leaf, keeping the fresh tea leaf under shade conditions after collecting, allowing the fresh tea leaf to stand for 30 minutes to 72 hours, freeze-drying and subsequently milling the same, followed by washing the resulting powder with acetone or ethanol.

44. (New) Food or drink comprising the tea aroma, the vegetable aroma, the fruit aroma or the flower aroma as claimed in any one of claims 32 to 37.

45. (New) Food or drink comprising the tea extract, the vegetable extract, the fruit extract or the flower extract as claimed in any one of claims 38 to 43.

46. (New) A cosmetic comprising the vegetable aroma, the fruit aroma or the flower aroma as claimed in any one of claims 32 to 37.

47. (New) A cosmetic comprising the vegetable extract, the fruit extract or the flower extract as claimed in any one of claims 38 to 43.